



The Tribune Institute

At Your Service



Utensils That Really Sim-
plify the Work of
Housekeeping.

Home Helps Dishwasher.

Made by the Home Helps Manufacturing Corporation, 29 Broadway.

DISHWASHING is the proverbial *bête noire* of the housekeeper. Nearly every woman will tell you that she really likes cooking and doesn't at all mind sweeping and dusting—especially in this day of vacuum cleaners—but that pile of dishes to be washed three times a day is the thing that makes her bow to the necessity of putting up with the average maid-of-all-work.

There are many dishwashers on the market—those run by electricity and those run by hand. These are admirable where a large quantity of dishes are to be washed, but for the average small family the consensus of housewife opinion is that it is really easier to wash the dishes than to scrape them with extra care, pile them "just so" in the dishwasher, run the machine for washing and rinsing, remove the dishes and clean the machine.

The Home Helps Dishwasher comes to the rescue of the woman who has to cope with the monotony of dishwashing for a small family. It combines the two processes of machine washing and plain washing in dishpan or sink, being as convenient and labor-saving as the one and as simple as the other.

The contrivance is merely a double metal shell, to the lower end of which is attached a stiff white bristle brush. Inside the shell is the soap chamber and from the side of the wooden handle above projects the spray for rinsing.

A two-foot rubber hose one-quarter-inch in diameter is attached to the hot water faucet at one end and is connected at the other to the dishwasher. The hot water flowing through this hose passes through a small hole at the top of the soap chamber and strikes in a fine spray upon the soap, so that strong soapsuds flow through the brush upon the dishes. These are piled either in the sink or in a rack placed in the sink. A few twists of the brush clean each one, for the bristle brush is entirely ade-

quate to deal with china, glass and silver. A wire brush which comes with the device can be attached for cleaning cooking utensils.

To rinse, press the button on top of the handle and clean hot water springs from the rose spray. This can either be done as the dishes are washed or after they are stacked in the draining basket. A small basket is provided especially for the silver. By this device both washing and rinsing can be done with water much too hot for the hands, so the cleansing is much better done than when the dishes are washed by hand.

All the metal parts of the Home Helps Dishwasher are of polished nickel finish. A hook is furnished for hanging the dishwasher up when not in use.

Dishwasher, complete, with drying basket, hook and soap, \$5. Extra faucet connection, \$1. Extra drying basket, \$1. Wire brush, \$1. Thirty cakes of soap, \$1.

Kan Kutter.

Made by Lo-Via Company, Kalamazoo, Mich.

Fingers torn by ragged tin and tempers fractured by slippery can openers are a thing of the past in the kitchen where the Kan Kutter is used.

No more need the housewife fuss and fume over tough tins and the impossibility of getting a proper purchase on the can opener; no more need she hunt for a hammer and a screw driver because she can handle them as well or better than the can opener. Nor need she call a man to open that wretched can because it is too much for her strength.

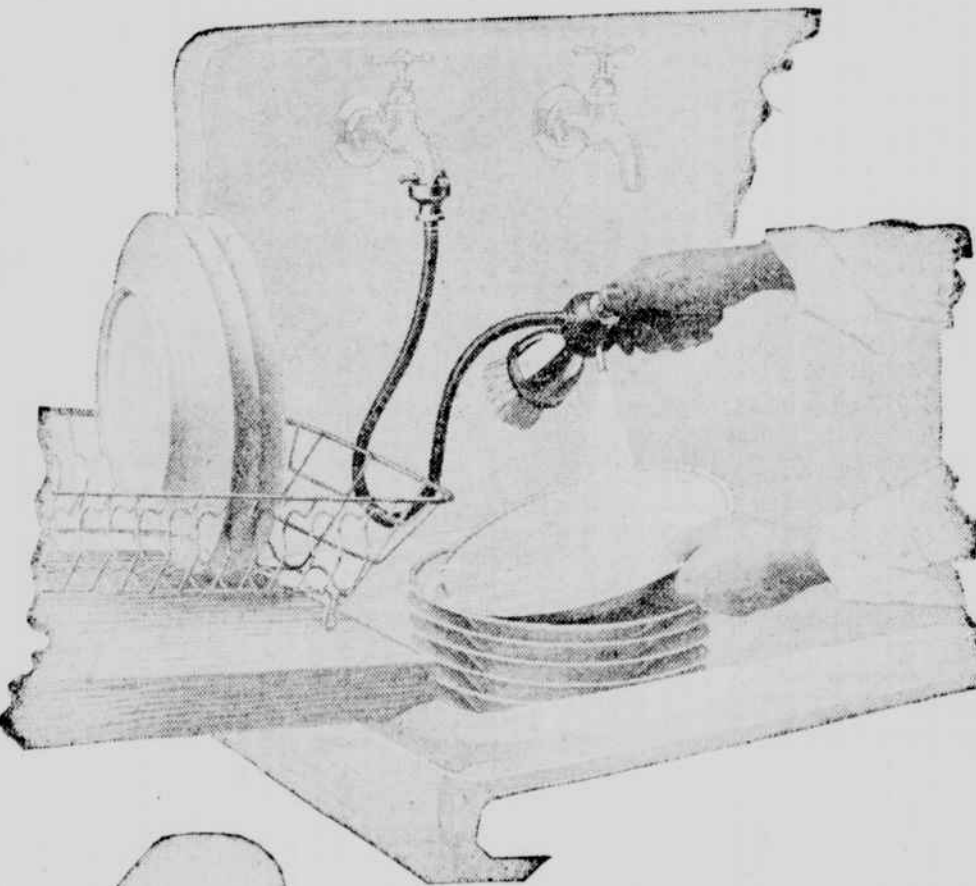
The Kan Kutter is made of high grade steel with polished nickel-plated finish, and is provided with a keen edge blade that will penetrate any tin can without an extravagant amount of muscular effort. It is pinned into a waterproof wooden handle, which makes this article strictly sanitary.

Perhaps its biggest advantage, though, is in its method of cutting. The usual can opener cuts a circle around the inside top of the can and leaves a ragged sharp edge that not only endangers the fingers but also makes it difficult to remove the contents of the can.

The Kan Kutter works along the outside edge, leaving the cut edge on the side and turned outward. This opens the can so that



The Tribune Institute experts have tested all articles described on this page and know them to equal the claims of the manufacturers. The only unknown element is that of time, for it is obviously impossible to give any article the same wear and tear it would receive during weeks and months of actual usage. The material and construction of each utensil are considered, and it is believed that all described here will give service that is fully satisfactory, although the actual length of wear cannot be guaranteed definitely. Should any of our readers find that an article has broken down under ordinary conditions before it has given reasonable service the facts should be reported fully to this Institute. Both the manufacturers and this Institute endeavor to present to our readers only those articles that have real merit and are of proper construction so as to give satisfactory service.



A Really Easy Way to Wash Dishes Is Found at Last.



A Can Opener That Saves Fingers, Temper and Contents of Can.

the entire inside is exposed to view and the contents can be taken out entirely—a most desirable thing where the whole or sliced fruit is concerned. Price, 35 cents.

Enterprise Coffee Mill No. 100.

Made by the Enterprise Manufacturing Company, Philadelphia, Pa.

The Enterprise Coffee Mill No. 100 is made especially for family use. It is designed to be attached to the wall or cabinet in the kitchen so that it has the great virtue of being held firmly and solidly during the grinding. The body of the machine containing the grinders is made of cast iron, finished in black, white or blue enamel. Into the top fits a glass container, sealed by an airtight metal screw cap so that the one pound of coffee which it will hold is completely protected from dampness and dust.

The grinders are turned by a crank which has a screw dial that regulates the degree of fineness and is marked by numbers which indicate the eight degrees.

The ground coffee is deposited in the graduated glass, which is marked with figures designating the number of tablespoonfuls. The mill

is well constructed, can be taken apart for cleaning and parts which are accidentally broken can be readily replaced. Price, \$1.25 and \$1.50.

Economic Top.

Made by the Stove Appliance Company, Marquette Building, Chicago, Ill.

When a housewife or a maid who has been used to a coal range begins to work with a gas stove one of the first difficulties that develop is the absence of a flat, evenly-heated solid top upon which food can be cooking slightly or kept warm.

To meet this difficulty the Economic Stove Top has been designed. It not only gives a gas stove all the convenience of the old coal range, but has the further advantage of reducing the gas bill. The heat that with the open grate ordinarily escapes into the air is deflected by the solid top so that the surface over the rear burners is heated and food requiring a lower degree of temperature may be cooked upon it.

When the Economic Top is used two burners will heat the entire top of the stove to a cooking temperature and five or more vessels may be heated and kept hot by using only two flames.

The surface is flat, easily kept clean, and there is no danger of small utensils tipping, as is so often the case when they are placed over the grate of the gas burner.

A removable lid over each burner permits the kettle or pan to be placed directly over the flame for quick heating.

The Economic Top is made of one piece of cast iron measuring 18½ by 19½ inches and is designed to fit any four-burner gas stove. Prices, \$2.75 to \$3.75.

Dexter Household and Cooking Spatulas.

Made by the Harrington Cutlery Company, 258 Broadway, New York.

Since housewives have discovered the exceeding convenience of the spatula and the many uses to which it can be put it has become as popular in the kitchen as in the

A New Dishwasher That
Does Not Complicate
Dish Washing.

laboratory. Its broad, flexible blade, that has the knack of working itself around all sorts of curves and into corners and angles, makes it a prime necessity for all kinds of scraping—whether burned-on gravy is to be removed from a baking pan, batter from the cooking bowl or a finished cake from the griddle.

The narrow spatula is chiefly used for scraping out pans, pots and bowls. The broader or cooking spatula picks up with neatness and dispatch griddle cakes, fish cakes, poached eggs and cookies and transfers them in perfect condition to the plate or platter from which they are to be served. Also, this wide blade is most helpful for cleaning pastry boards, etc.

The Dexter No. 2485 Household Spatula has a five-inch flexible steel blade pinned into a light flattened rubberoid handle that is rounded at the end and has a nickel-plated ferrule. This blade is 13-16 of an inch wide.

The No. 2482½ Cooking Spatula has a six-inch blade 2½ inches wide which is firm near the handle but very flexible at the tip. The light flattened handle with its nickel-plated ferrule is pinned to the blade. Prices, 35 cents and 50 cents, respectively.

Taplin's Double Dasher Beater.

Made by Taplin Manufacturing Company, New Britain, Conn.

Any cook will pronounce the Double Dasher Beater a most efficient utensil upon no stronger evidence than its ability to beat the white of an egg stiff in thirty seconds without any unusual muscular strain. This means a saving of time and work that would make a great difference in the course of the day.

Another virtue of this beater is that it will not slip a cog and halt the proceedings at unexpected and inconvenient moments.

A fault common to the army of egg beaters running with a wheel is that they will go smoothly for a time and then simply give up, because the cogs trip over one another and stop. But the Taplin beater adds to its virtues that of durability. Moreover, it is easily cleaned.

The Double Dasher Light Running Beater No. 452 has eight steel blades with a centre drive wheel. The machine is electro-tinned with a wooden handle knob. Price, 25 cents.

IT HAS BEEN MY EXPERIENCE

These experiences are all submitted by readers of The Tribune Institute pages. We pay \$1 for each one that is printed.

I find that the five-pound size of commercial tins are worth saving to use:

1. For boiling eggs when short of saucepans.
2. For melting paraffin wax when jam making; each piece from last year is washed and placed in tin which has only to stand on stove when required. This saves washing a saucepan continually.
3. For storing dry groceries, such as rice, beans, currants.
4. For packing small quantities of eggs in waterglass; each tin holds a dozen.
5. For holding string; each piece from a parcel is neatly tied and put in.
6. If sealers give out when jam making, use for holding remainder of preserve.
7. When berry picking.—A. C. H., Canada.

I have found that in sweeping carpets or rugs, a more sanitary condition prevails if wet tea leaves rinsed in cold water are spread over them first, as these will prevent the dust from rising.—D. M., Toronto.

For making artificial oysters my mother

used to take for our family of four four ears of green sweet corn, boiled, and hull the corn by cutting through the centre of the rows instead of between them. When scraped with the back of a case knife none of the hulls remained and the kernels were clean. To these she added two eggs to hold the corn together and put the "oysters" in a well buttered frying pan, cut them in proper sizes and turned them often and gently until nicely browned and ready for the table.—F. W. S., New York.

It has been my experience that the bugbear of window cleaning need be no longer a bugbear. Simply dip a chamois into a little warm water, wring out almost dry and rub your windows. Polish with a dry cloth. Try it once and you will never use any other method.—S. R. H., Pennsylvania.

If it looks as if the fruit in a fruit pie were going to cook out into the oven, make a little funnel out of a two-inch square of white paper and insert in the centre of the pie. This allows the steam to pass off and your pie will not leak.—Mrs. C. C. R., Washington.

TESTED AND ENDORSED RECIPES

These contributed recipes are all tested in The Tribune Institute Laboratory before publication. We pay \$1 for each one that is printed.

SPAGHETTI WITH TOMATO SAUCE.

Cook package of spaghetti in salted boiling water until tender. In a saucepan place one can of tomatoes, one onion chopped fine and a few cloves (tied up in a little cloth), boil and stir occasionally for ten minutes.

Mix one tablespoon butter and two table-spoons of flour. When smooth add to the tomatoes, seasoning to taste. Boil a minute or two. Remove from fire, take out bag of cloves.

Put spaghetti in a dish, pour the tomato sauce over it, mix well and serve hot.

Mrs. H. L. W., New York.

MUFFINS WITHOUT EGGS.

1 cup of sweet milk 2 teaspoons baking powder
2 cups of flour 1 tablespoon melted butter
Bake in well greased gem pans in a hot oven twenty minutes.

Mrs. G. C. S., New York.

PINEAPPLE SYRUP.

Save your pineapple rinds—especially when you happen to be using three or more pineapples, for any purpose—for they will yield a

syrup that makes a most refreshing drink. Wash the pineapples well before peeling. Cut up the peelings and cores and put into a bottle. Cover with cold water; add a little stick of cinnamon, just about four inches for three pineapple rinds.

Let this stand over night, then boil twenty minutes, strain, add sugar to taste, bottle and keep in a cold place. Serve in glasses half filled with shaved ice. J. B. F., New Jersey.

ECONOMICAL FRUIT JELLY.

Save all the rinds and pulp of lemons and oranges left from lemonade or fruit punch. Put them into a saucepan and cover with boiling water. Boil ten minutes, strain half the liquid and add sugar to taste—a small cupful of sugar to one dozen lemon skins gives a tart, refreshing jelly. Lastly stir in a half package of gelatine that has been dissolved in a little cold water. Pour into a mould and cool. One dozen lemon or orange rinds should make a quart of jelly, and it is better flavor and more fruity than when made with the juice alone. J. B. F., New Jersey.

WITH cold corned beef left over from Saturday (served in the form of a savory browned hash for Monday's breakfast), small bits of chicken remaining over from Sunday (utilized in the forcemeat for the baked peppers) and the bones of the fowl converted into an appetizing soup, the catering for Monday need not consume much time or thought. A cutlet of about one and three-quarters pounds should serve four or five persons, as it is nearly all solid meat, with very little waste.

For the two fish dinners served during the week boiled halibut and baked stuffed bass are suggested. In purchasing the former, three pounds in one chunk piece is best for boiling; sew it up in a square of strong white net, and be sure that the water is well salted and that a little vinegar is added. The addition of a chopped soup bouquet will "boil the flavor in" and make the fish very appetizing.

Unfortunately, boiled halibut is rarely served; but it is so delicious and forms such a welcome change from the usual methods of boiling and frying that it is highly recommended to the caterer who is seeking variety in planning her daily menus.

Two joints are planned for the week, namely, the roast forequarter of lamb for Wednesday and a rolled roast of beef for Sunday. This is really economy in the end. Glance over the breakfasts and luncheons for the week, and you will see that, with the exception of the broiled ham and chops used for fritters, no other meat is purchased for the entire period.

Green corn being now in its prime, its use is suggested in the form of corn oysters, corn pudding and served plain boiled, as a vegetable. In serving it in the latter form a generous supply should be provided, as sometimes the most promising looking ears will turn yellow and hard in the cooking, and some one will have to forego the delicacy if there are only enough ears "to go round."

Cold desserts are still the order of the day—with the exception of the hot batter apple pudding planned for service with the cold meat on Thursday. This pudding should not be over-sweet-

ened, as the foamy sauce that accompanies it supplies this quality. Be sure that the sauce is blended immediately preceding its use, as one of its chief charms is its lightness and delicacy.

The frozen tutti frutti served for Sunday's dessert will be found particularly good. It is far less expensive to make at home than to purchase it from a confectioner. The great secret of its success is to have the boiled custard very thick, to freeze the cream slowly and to have the crystallized fruit well softened in the cordial. The quantity of ingredients given will make about two quarts.

Tested Recipes.

LEMON-RAISIN PIE.

Mix to a paste one tablespoonful of cornstarch with a little cold water and gradually blend with a cupful of boiling water and one teaspoonful of powdered sugar that has been mixed with a tablespoonful of butter. Cook over hot water for a few minutes; then remove from the fire and add one lemon—juice and grated yellow rind—one well-beaten egg and half a cupful of seeded raisins, finely chopped. Pour into a deep pie plate that has been

MEALS ALL PLANNED FOR THE COMING WEEK

All recipes have been tested by the writer,
VIRGINIA CARTER LEE
Culinary Expert of The Tribune Institute.

These menus are arranged with particular care as to the correct food values, a due measure of economy and the introduction of novel and tempting dishes not found in the average cook book.

lined with pastry, lay strips of the crust in lattice fashion over the top and bake in a moderately hot oven. Serve cold.

HALIBUT AU GRATIN.

Flake the cold fish, that has been freed from skin and bones, into small particles. To each two cups of the fish add one chopped hard-boiled egg, two tablespoonfuls of chopped parsley, pepper and salt to taste and sufficient cream sauce to moisten. Pour into a buttered baking dish, cover the top with grated brown bread crumbs that have been mixed with twice their quantity of melted butter, and cook in a hot oven until well browned. This is one of the best preparations for utilizing cold cooked fish.

GRAPE JUICE WATER ICE.

Boil together for eight minutes one pint of sugar, the grated yellow rind of half a lemon and one pint of water. Remove from the fire, cool and add the strained juice of two lemons. Mix well, strain again and mix in one pint of unfermented grape juice. Turn into a chilled freezer and freeze slowly until very smooth. Water ices should never be frozen quite as hard as ice cream. Serve in glass sherbet cups.

DEVILLED LOBSTER.

Either the freshly boiled shellfish may be used for this savory supper dish or a reliable brand of the canned goods may be substituted. In using canned lobster open the can, drain thoroughly, remove the fish, wash quickly in very cold water, and expose to the outside air for thirty minutes. Prepared in this way, it can hardly be detected in cooked dishes from the fresh lobster. Chop the meat rather coarsely and for each cupful of the meat add one teaspoonful of minced, drained pimientos, one tablespoonful of chopped parsley, a pinch of salt, cream sauce to moisten and one tablespoonful of mushroom catsup. Mix well, fill into pieces of the lobster shell or small scallop dishes and sprinkle thickly with browned, crushed bread crumbs. Dot over with bits of butter and cook in a hot oven until the sauce bubbles through the crumbs. Serve with brown bread sandwiches.

QUICK BUNS.

Sift into a mixing bowl one pint of flour and add half a teaspoonful of salt, one tablespoonful of sugar and two heaping teaspoonfuls of baking powder. Then rub in with the finger

tips one generous tablespoonful of mixed lard and butter and when the mixture resembles coarse cornmeal wet to a dough with cold sweet milk. Handle as little as possible, roll out in a thin sheet on the pastry board and sprinkle thickly with granulated sugar, mixed ground cinnamon and nutmeg, chopped raisins and currants. Dot over with bits of butter, roll up tightly as for jelly roll and cut through in the shape of small buns. Lay in a greased pan, brush over with milk and bake in a quick oven until crisp and brown.

TUTTI FRUTTI ICE CREAM.

Prepare the foundation from a pint of thick boiled custard. Flavor with marshmallow cordial and a teaspoonful of vanilla extract. When cold fill in half a pint of double cream, whipped solid and sweetened to taste with powdered sugar. Freeze slowly and, as the cream begins to congeal, mix in a large cupful of chopped candied fruit that has been soaked for thirty minutes in a little of the cordial. Continue to freeze until smooth and hard and pack in a melon mould with a water-proof cover. Put into ice and salt and let stand for two or three hours to ripen.

Monday.
BREAKFAST.
Cooked Peas with Lemon Slices
Uncooked Cereal
Browned Corn Beef Hash
(Left-over beef)
Buttered Toast
Coffee
LUNCHEON.
Baked Peppers with Chicken Forcemeat
Hot Biscuits
Watermelon
DINNER.
Chicken Soup with Rice
(From fowl bones)
Breaded Veal Cutlet, Tomato Sauce
Creamed Potatoes
Buttered Carrots
Apple Salad
Vanilla Blanc Manger with Peach Sauce

Tuesday.
BREAKFAST.
Cantaloupe
Minced Veal on Toast
Fried Hominy
(Left-over cutlet)
Parker House Rolls
Coffee
LUNCHEON.
Jellied Bouillon
Lettuce Sandwiches
Stuffed Eggs
Tea
Baked Apples
DINNER.
Clear Tomato Soup
Boiled Halibut
Egg and Caper Sauce
Riced Potatoes
Corn Pudding
Vegetable Salad
Lemon-Raisin Pie

Wednesday.
BREAKFAST.
Moulded Cereal with Sliced Peaches
Broiled Ham
Corn Muffins
Coffee
LUNCHEON.
Halibut au Gratin
(Fish left over)
Brown Bread and Butter
Cocoa Junket
DINNER.
Beef Bouillon with Noodles
Roast Forequarter of Lamb
Mint Sauce
Browned Potatoes
Creamed Onions
Corn Salad
Peach Sherbet

Thursday.
BREAKFAST.
Stewed Crabapples
Corn Meal Mush
Coddled Eggs
Rusks
Coffee
LUNCHEON.
Clam Fritters
Coleslaw
Rolls
Cantaloupe
DINNER.
Cream of Potato
Baked Stuffed Bass
Cold Sliced Lamb
Spiced Peas
Green Corn
Italian Macaroni
Egg Salad
Apple Batter Pudding
Foamy Sauce

Friday.
BREAKFAST.
Grapes
Uncooked Cereal
Corn Oysters
Bacon Rolls
(Left-over vegetable)
Brown Bread Toast
Coffee
LUNCHEON.
Lamb Timbales
Baked Potatoes
(From cold lamb)
Caramel Trifle
DINNER.
Lamb Broth with Barley
(From lamb bone)
Baked Stuffed Bass
Potato Straws
Spinach
Cucumber Salad
Grape Juice Water Ice.

Saturday.
BREAKFAST.
Sliced Peaches
Cooked Cereal
Fricassee of Chipped Beef
(In the chafing dish)
Coffee
LUNCHEON.
Browned Fish Hash
Thin Bread and Butter Rolls
Apple Turnovers
DINNER.
Little Neck Clams
Broiled Pork Tenderloin
Apple Sauce
Escalloped Potatoes
String Beans
Sliced Tomatoes
Watermelon

Sunday.
BREAKFAST.
Cantaloupe
Moulded Cereal
Spanish Omelet
Quick Buns
Coffee
DINNER.
Olive and Pepper Canapes
Roast Beef
Individual Yorkshire Puddings
Riced Potatoes
Salad
Tutti Frutti Ice Cream
SUPPER.
Devilled Lobster
Brown Bread Sandwiches
Ginger Ale
Jelly Roll.